QUINLAN'S
FISH

Newsletter

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Waterville Beach, Co. Kerry

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Blas na hÉireann Winners

We are over the moon to announce that we beat the taste test this year at the Blás na hÉireann Irish Food Awards in Dingle.

This year #Blas2021 had the most entries they have ever received which makes these awards even more special to us!

Our Superior Smoked Salmon won GOLD, we were delighted to regain our title as the number one cold smoked salmon in Ireland once again. We have been perfecting our smoked salmon recipe over the last 60 years and we are thrilled that the judges enjoyed it as much as we do.

Our Porcupine Breaded Scampi also won GOLD, this was a new product for us that just launched this year. Our local fishermen are currently out fishing prawns and this product will be back on our shelves in our Fish Shops around Kerry in the next two weeks.

Our Quinlan's Seafood Chowder also won BRONZE this year, all our chowders are made by our talented chef Irek. Each chowder is full of fresh chunks of fish, local vegtables in a white, creamy base.

"We beat the taste test"

These awards are run by Artie Clifford and Fallon Moore every year and they have done a great job once again of showcasing the brilliant talent that Irish producers have brought to the food and drink market!

QUINLAN'S FISH

Blas na hÉireann Winners

Our Winners

We ventured back west last week to collect our awards in Dingle from the Blás team and it was wondeful to meet all the other great Kerry producers that also snagged top awards.

The Kerry producers included, Kells Bay Cheese, Valentia Island Vermouth, Camos Foods, Kennedy Butchers, Cisin na hEireann, Dingle Distillery, Dingle Farm, Dingle Goats Cheese, Presitige Foods Ltd, Regan's Family apiary, West of Dingle and Knockatee Natural Dairy.

Pictured below are our neighbours from Valentia Island Vermouth, Orla and Anna. They are producing the very first vermouth to come to Ireland. It is made up of 21 botanicals that are sourced locally here along the Wild Atlantic Way. Congrats on your bronze award!

You can try out our gold winning smoked salmon for yourself through kerryfish.com

or calling in to our Fish Shops in Kerry.

Live Radio Broadcast

Francis Jones from Radio Kerry celebrated the offical launch of our new concession store in Dunnes Stores with a LIVE broadcast outisde Dunnes Stores, North Circular Road Tralee,

Our new fresh fish counter opened on the 14th of September in Dunnes and we have been delighted with the response we have got from our Kerry customers so far. The store is open seven days from 9am so call in if you are in the area!

This is now our third location in Tralee, we have our Fish Shop and Seafood Bar in The Mall Tralee, our brand new Fish Shop and Takeaway in The Horan Centre and now this concession in Dunnes.

A huge thank you to all our team that made this possible and also to our local trademens that did a fantastic job on the works making both our new fish counters state of the art.

We would also like to say a huge thank you to all our loyal customers both in Kerry and farther afield that have supported us throughout the years. This is possible as a result of that support.

Liam and Fintan Quinlan with Francis Jones

> *"This is possible as a result of that support."*

Our fresh fish counter in Dunnes Stores, Tralee

QUINLAN'S FISH

Autumnal Recipes

Smoked Salmon Pasta with Parmesan

Serves 4

Since our smoked salmon came out on top at the food awards this year it is only right we give you some delicious recipes for you to try it out yourself at home.

This creamy smoked salmon pasta with parmesan is the perfect comfort food with the cold, dark evenings creeping in.

Enjoy this with a glass of chilled white wine and you will be transported to seafood heaven.

Ingredients:

- 2 tbsp butter
- 1 large onion, diced
- 2 cups fresh spinach, chopped
- 1 pinch salt & Salt
- 4 cloves garlic, minced
- 80mls white wine
- 1 teaspoon nutmeg
- 225 grams fresh linguine
-2 cups vegetable broth
- 60mls milk or cream
-65g grated parmesan
- 200g Quinlan's Superior smoked salmon

Method:

1. Dice your onion and chop your spinach. Ina Dutch Oven or large pot, cook the onion and spinach in the butter, salt, and pepper until the onion is caramelized and the liquid has evaporated from the spinach (about 5-7 minutes).

2. Add the white wine, garlic, and nutmeg. Stir, and simmer for a couple of minutes until the alcohol has cooked off.

3. Separate the fresh pasta with your fingers to make sure none of the noodles are stuck together and add to the pot. Stir to coat in veggies and white wine.

4. Add the vegetable broth, cover, and simmer on medium heat for 7 minutes. Remove the lid and continue to simmer until most of the liquid is evaporated (about 3 more minutes).

5. Remove from heat and add the Parmesan. Mix until combined.

6. Slowly add your milk / cream, about 1 tablespoon at a time, continuously stirring until desired consistency is reached–you may not need all 1/4 cup.

7. Fold in our delicious smoked salmon just before serving.

QUINLAN'S FISH

Autumnal Recipes

Smoked Salmon Quiche

Serves 4

Smoked salmon quiche with creamy soft custard and fresh asparagus and dill - a perfect brunch for special occasions or a nice light dinner served with fresh green salad.

Ingredients:

- 1 pie crust
- 2 large eggs
- 1 teaspoon fresh dill
- ¼ teaspoon black pepper
- 1/3 cup grated cheddar cheese
- 120gr asparagus
- 2/3 cup heavy cream
- ¼ teaspoon salt
- 115gr of smoked salmon

Method:

1. Preheat the oven to 190°C

2. To prepare the pie crust: On floured surface, roll the chilled pie dough into 10-inch circle. Place the dough on 9-inch tart pan, cut the excess dough and pierce with a fork everywhere. Place aluminum foil over the pie crust and pour pie weight (I use raw beans, or rice instead of pie weight.)

3. Blind bake for 15 minutes, then remove the foil with beans and bake for another 10-15 minutes, until the surface is slightly brown.

4.To prepare the filling: Wash the asparagus and cut off the end. Blanch them in a boiling water for 3 minutes, and then immediately transfer into a bowl of ice water. Cut into 2-inch pieces.

5. In a medium bowl, whisk together eggs, heavy cream, dill, salt and pepper until smooth.

6. To assemble the quiche: Sprinkle flaked salmon, asparagus and cheese evenly on the bottom of the pie crust.

7.Pour the egg mixture over the filling. Bake for 35-40 minutes, or until just set. Let it rest for 10 minutes before serving.

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