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IF YOU WANT TO BE A STAR IN NEWPORT, IT REALLY HELPS IF YOUR NAME IS KELLY.

Nestling in Clew Bay, Newport is the ancestral home of glamorous movie star Grace Kelly. Today one of the brightest food stars in Newport shares the famous moniker and also comes from a dynasty of hardworking experts in their field. Shauna Kelly, owner of Kelly's Kitchen on the elegant main street, is the daughter of renowned butcher Sean Kelly, who runs the award-winning shop next door.

Established in 2012, this homely café, (9am to 6pm daily except Sunday), is a real family affair with Shauna's mum Kathleen, also a key member of the team. Exuding a warm and welcoming atmosphere and an unpretentious approach to serving locally sourced ingredients, this country-style café is an elegant example of simple food done really well. The ethos is one based on quality ingredients served with home-cooked authenticity.

Head chef Lee Byrne was born in Dublin but spent most of his life traveling the world, from his schooling in the Middle East to working all over Europe and America and this has greatly influenced his passion for the culinary arts.

In 2007 Lee returned to Ireland where he worked in some of the biggest and busiest hotels both as chef and senior manager. He has settled in Mayo where he lives with his New York wife and three young children. Earlier this year Lee joined Kelly's Kitchen working as their head chef and is looking forward to be part of this growing business.

Breakfast favourites include Full or Mini Irish breakfast consisting of Sean's delicious home-cured bacon, award-winning black and white puddings and quality sausages grilled to perfection. Popular new dishes on the lunch menu include The Black Goat, a warm baguette stuffed with black pudding and goat's cheese or try Kelly's Patatas Bravas cooked in a secret spice mix and crumbled with black and white pudding.

Newport's creative artisanal heritage is in safe hands as the Kelly's dedication to excellence continues the long tradition of pride in that which comes from home.



WILD ATLANTIC WAY SEAWEED BLACK PUDDING AND BUTTERNUT SQUASH LASAGNE

Our take on a traditional lasagne using Kelly's famous seaweed pudding and substituting a tomato based sauce with butternut squash.

SERVES 4

Ingredients

For the butternut squash and black pudding filling

- 2 medium butternut squash
- 1 vegetable stock cube
- 1 tbsp oil
- 1 medium red onion
- 3 celery sticks
- 500ml water
- Juice of one lemon
- 10 fresh sage leaves
- 10ml honey
- 2 rolls of Kelly's black seaweed pudding
- 1 pack of lasagne sheets
- Salt & pepper for seasoning

For the cheese sauce

- 1000 ml milk
- 1 vegetable stock cube
- 80g butter
- 80g flour
- 100g grated Irish red cheddar

Method

For the filling

Dice the butternut squash, onion and celery, add a tablespoon of water and sauté in a deep pan. Add the water, honey, sage and stock, bring to the boil and simmer for five minutes. Add the lemon juice and season to taste with salt and pepper.

Slice the black pudding thinly and using a deep rectangular dish, layer with lasagne sheets, place the black pudding and butternut squash on top and repeat three times.

For the cheese sauce

In a saucepan melt the butter, add the flour and mix until a paste is formed, crumble the stock cube into the paste and add the milk stirring continuously. Add the grated cheese to the sauce and stir over heat until the sauce has thickened. Pour over the layered lasagne covering thickly.

Place in pre heated oven 160°C bake for 20-25 minutes until golden brown.



Chef's tip

For a vegetarian option replace the black seaweed pudding with Kelly's vegetarian white pudding.