



LA ROUSSE
FOODS

Chefs “Meet the Producers” at the Carton House

Building on the success of its event in January in the Dean Hotel, La Rousse Foods organised a “Meet the Producers” afternoon in the Carton House, Co. Kildare. The place boasted some of the finest local and international producers: sea produce from Mungo Murphy’s and Smoked Salmon from Kenmare Select; Cheeses from St Tola, Knockdrinna and Toonsbridge Dairy; Coffee from Bell Lane, Chocolate from Cocoa Atelier, Ice Cream from Boulabán Farm, handmade tart shells and canapés/petit fours from La Rose Noire, trout produce from Goatsbridge, Dexter beef from Killenure Castle, Skeaghanore ducks, fresh fruit purees from Ponthier and wines from La Rousse Wines.



Chefs from the area came over to meet the representatives of each brand, taste the products and learn more about them. Ponthier brought star mixologist François Gauthier from France to demonstrate cocktails using Ponthier purees, while canapés using the producers' products were circulating. Bell Lane was brewing fresh coffees for guests from their state-of-the-art kart, while Boulabán Ice creams (made from Holstein cows' milk in Tipperary) and sorbets were sampled from the brand's ice-cream kart.

