

Galway edition of La Rousse Foods'

"Meet the Suppliers" trip for Chefs

A group of 12 chefs was recently invited by La Rousse Foods to participate in a discovery trip in the Galway region.

The group first visited St Tola's goat farm and Dairy in Co. Clare, to discover their award-winning goat's cheese range. The chefs got the opportunity to visit the farm, meet the goats and see how the famous goat logs are made by hand in the farm's production facility. St. Tola Irish Goat Cheese has been made in the townland of Inagh just south of the Burren in Co. Clare since the early 1980s.

They then headed to Kelly's Oyster Farm in the Galway Bay, for a lunch on the pier, a visit of the oyster beds with owner Diarmuid Kelly, followed by a tasting and an oyster-opening competition. Kelly Oysters is a family business based in Kilcolgan, Co. Galway, now run by brothers Micheal and Diarmuid Kelly. Together they skilfully manage to combine modern technology with the traditional methods of harvesting oysters by hand to ensure top-quality produce.



That evening, the group enjoyed a dinner at Loam Restaurant in Galway with a seven-course tasting menu using fresh Irish products such as duck hearts, lamb, spring cabbage, saltwort of nettle amongst others; followed by a discussion on fermentation by Breda from Cuinneog Dairy.

The next day they boarded a fishing boat in Spiddal to experience deep-sea fishing. Following a successful catch, they headed to Mungo Murphy's Aqua farm in Rossaveal for a seafood barbecue of salt baked fish, fresh lobsters and langoustines from neighbours Breizon, as well as sea cucumbers and Seaweed, Mungo's specialty.

